COOKING COMICALLY'S COMPLETELY ENTIRELY 100% TRUE* FOOD HISTORY

VOLUME ONE: TOTCHOS

WELCOME TO COOKING COMICALLY'S COMPLETELY ENTIRELY 100% TRUE* FOOD HISTORY

TODAY WE LOOK AT THE CREATION OF TOCHOS

THE MAN: JOHNNY MCJOHNSTON

THE YEAR: 1987
THE LOCATION: AN UNASSUMING COLLEGE APARTMENT IN NYC
HEY DUDE! MACGUYVER'S ON!
ARE THE NACHOS READY?
LOOKS LIKE WE'RE FRESH

OUTTA CHIPS BRO

S*#T

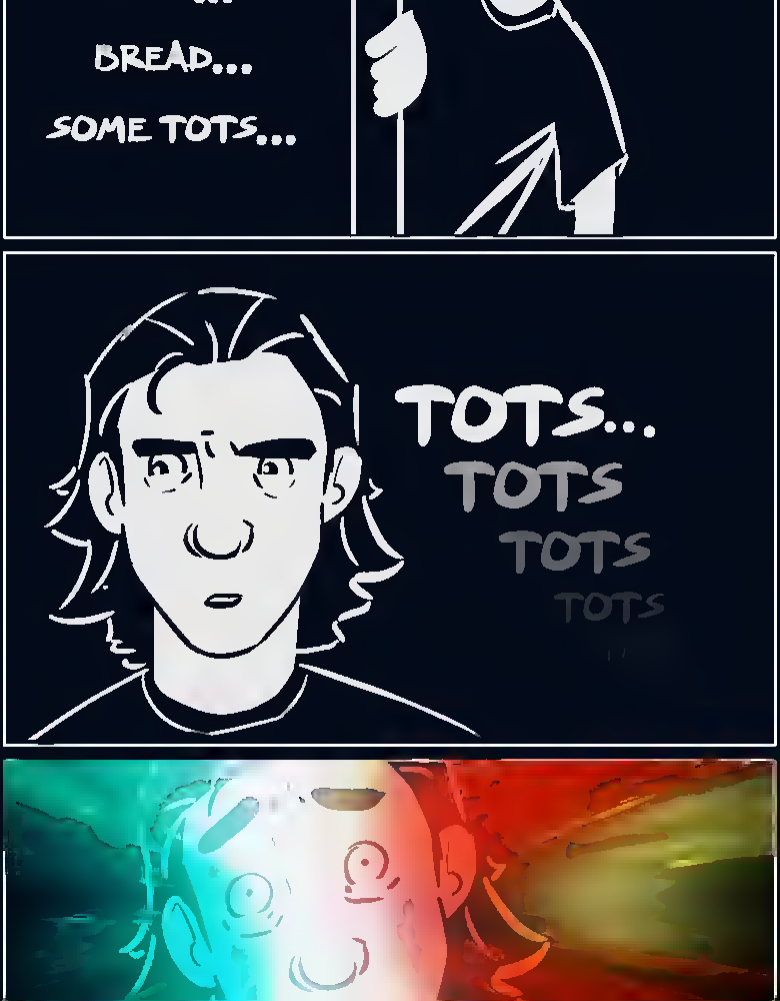
WELL

WHAT ELSE WE GOT?

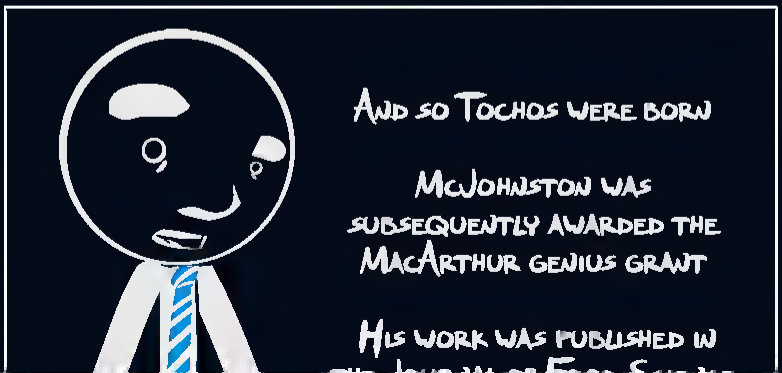
UHH

PASTA...

RICE...


BREAD...
SOME TOTS...
TOTS...
TOTS
TOTS
TOTS

THE TOTS...
COOK...
THE TOTS


AND SO TOCHOS WERE BORN
MCJOHNSTON WAS SUBSEQUENTLY AWARDED THE MACARTHUR GENIUS GRANT
HIS WORK WAS PUBLISHED IN

THE JOURNAL OF FOOD SCIENCE AND HE WAS NOMINATED FOR THE 1988 NOBEL PEACE PRIZE

BREAKFAST TOTCHOS WITH QUESO BLANCO

DIFFICULTY

NOT BEING A GENIUS

BY TYLER CAPPS

INGREDIENTS

TOTS AND TOPPINGS

Tater Tots
32 oz 900g

Eggs
4

Shredded Cheese of choice
up to you

Salsa
~1 Cup 230ml

Italian Sausage
½ lb 225g

Diced Green Chilies in juice
~¼ Cup 60ml

Sour Cream
4 dollops

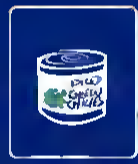
Green Onions
up to you

THE QUESO THINGS

White American Cheese
8 oz 225g

Milk
~¼ Cup 60ml

Butter
~½ Tbsp 7g



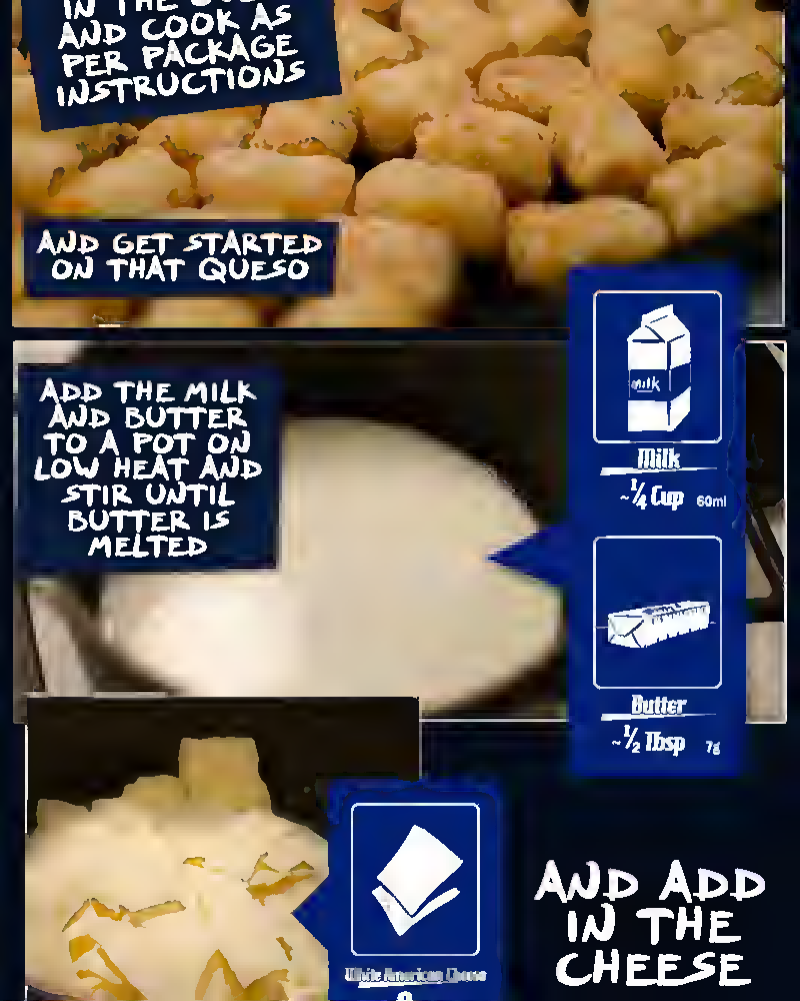
Diced Green Chilies in juice
~¼ Cup 60ml

Cayenne
1 Tsp 2g

Garlic Powder
½ Tsp 1.5g

Cumin
¼ Tsp 5g

GET YOUR TOTS
THE OVEN


AND COOK AS PER PACKAGE INSTRUCTIONS
AND GET STARTED ON THAT QUESO
ADD THE MILK AND BUTTER TO A POT ON LOW HEAT AND STIR UNTIL BUTTER IS MELTED
milk
Milk
~¼ Cup 60ml
Butter
~½ Tbsp 7g
White American Cheese
AND ADD IN THE CHEESE

8 oz 225g

AGAIN, STIR UNTIL MELTED

TIME TO ADD THE CHILIES AND SPICES

Diced Green Chilies in juice
~¼ Cup 60ml

Cayenne
1 Tsp 2g

Garlic Powder
½ Tsp 1.5g

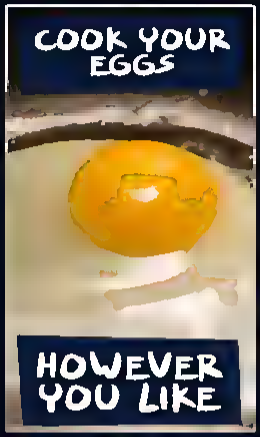
Cumin
¼ Tsp .5g

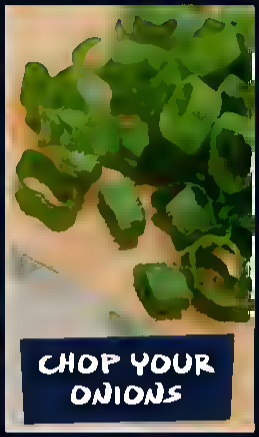
STIR IT ALL IN AND YOU'RE

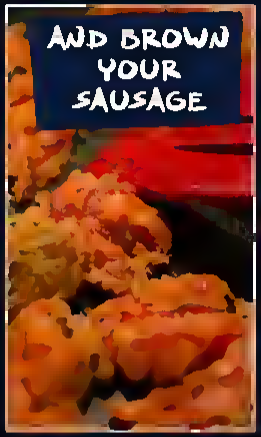
(INCLUDE SOME OF THE JUICE FROM

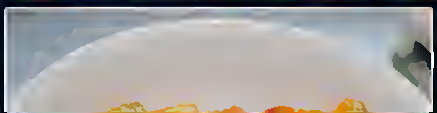
DONE

THOSE CHILIES TOO)









BOWL SOME TOTS

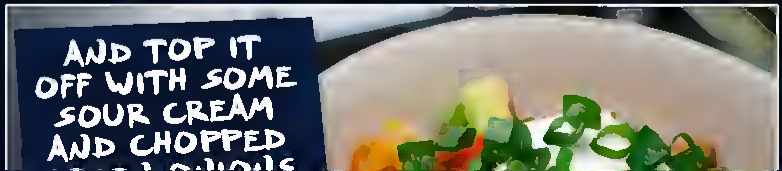
COVER IN QUESO

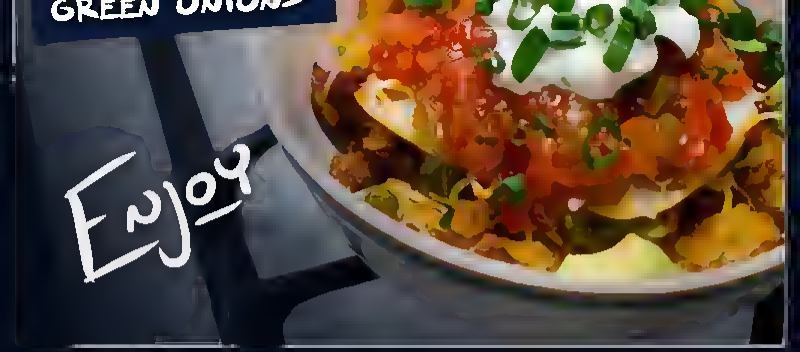
AND SAUSAGE

AND EXTRA DICED CHILIES

THE EGG

SOME SALSA AND SHREDDED CHEESE





END NOTES

- The white American cheese is very important. If you can't find it then use a different queso recipe.

- If the queso is too thick you can add some extra milk to bring it to the consistency you like.

- This one is obviously extremely flexible. Use different queso, use bacon, skip the meat completely, etc etc. Go nuts with it.

- Like last week there is no downtime and hence no time for games... until after the recipe anyway. If you must have a recommendation I would say you should play the Hearts of Stone expansion for the Witcher 3. It's story is up there with the very best games I've ever played.

- I SEE A LOT OF NEW READERS SUGGESTING RECIPES OR DESSERTS ETC IN THE COMMENTS. CHECK OUT COOKINGCOMICALLY.COM FOR A BACKLOG OF ALL MY OLDER RECIPES (AND A BOOK) FROM BEFORE I WAS ON WEBTOONS.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

patreon.com/cookingcomically

*NOT ACTUALLY TRUE AT ALL